This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claim 1 (Currently amended): A stirred tank for storing a part of yeast slurry ~~to be supplied to fermentation tanks where fermented foods such as beer are fermented~~ discharged from fermentation tanks where beer is fermented, and then returning the part of yeast slurry to the fermentation tanks for reuse, ~~is characterized in that~~ comprising a stirring impeller ~~is provided~~ vertically positioned within the stirred tank and so constructed that a maximum diameter of a rotation body defined by the rotation of the stirring impeller is 60-90% of the inner diameter of the stirred tank, and the height of the rotation body is 70% or more of a ~~standard~~ depth of the part of yeast slurry ~~normally~~ stored in the stirred tank.

Claim 2 (Original): A stirred tank according to claim 1, wherein the maximum diameter of the rotation body defined by the rotation of the stirring impeller is 70-90% of the inner diameter of the stirred tank.

Claim 3 (Currently amended): A stirred tank according to claim 1, wherein the height of the rotation body defined by the rotation of the stirring impeller is 90-120% of the ~~standard~~ depth of the yeast slurry.

Claim 4 (Currently amended): A method of manufacturing ~~fermented foods such as~~ beer including the process of ~~stirring~~ storing in a stirred tank a part of yeast slurry ~~in a stirred tank for storing the yeast slurry to be supplied to~~ discharged from fermentation tanks where ~~fermented foods such as~~ beer ~~are~~ is fermented, and then returning the part of yeast slurry from the stirred tank to the fermentation tanks for reuse, ~~is characterized in that~~ comprising:

providing a stirring impeller ~~is provided~~ vertically positioned within the stirred tank and so constructed that a maximum diameter of a rotation body defined by the rotation of the

stirring impeller is 60-90% of the inner diameter of the stirred tank, and the height of the rotation body is 70% or more of a ~~standard~~ depth of the part of yeast slurry ~~normally~~ stored in the stirred tank~~,~~; and ~~the method includes the process of~~

stirring the yeast slurry by rotating the stirring impeller at a rotational speed of 1-30 rpm.

Claim 5 (Currently amended): A method of manufacturing ~~fermented foods such as~~ beer according to claim 4, wherein the maximum diameter of the rotation body defined by the rotation of the stirring impeller is 70-90% of the inner diameter of the stirred tank.

Claim 6 (Currently amended): A ~~stirred tank for storing yeast slurry~~ method of manufacturing beer according to claim 4, wherein the height of the rotation body defined by the rotation of the stirring impeller is 90-120% of the ~~standard~~ depth of the yeast slurry.

Claim 7 (Currently amended): A method of manufacturing ~~fermented foods such as~~ beer according to claim 4, wherein the stirring impeller is rotated at a rotational speed of 1-20 rpm.

Claim 8 (Canceled)

Claim 9 (Currently amended): A stirred tank according to claim 2, wherein the height of the rotation body defined by the rotation of the stirring impeller is 90-120% of the ~~standard~~ depth of the yeast slurry.

Claim 10 (Currently amended): A ~~stirred tank for storing yeast slurry~~ method of manufacturing beer according to claim 5, wherein the height of the rotation body defined by the rotation of the stirring impeller is 90-120% of the ~~standard~~ depth of the yeast slurry.

Claim 11 (Currently amended): A method of manufacturing ~~fermented foods such as~~ beer according to claim 5, wherein the stirring impeller is rotated at a rotational speed of 1-20 rpm.

Claim 12 (Currently amended): A method of manufacturing ~~fermented foods such as~~ beer according to claim 6, wherein the stirring impeller is rotated at a rotational speed of 1-20 rpm.

Claim 13 (Currently amended): A method of manufacturing ~~fermented foods such as~~ beer according to claim 10, wherein the stirring impeller is rotated at a rotational speed of 1-20 rpm.

Claim 14 (New): A stirred tank for storing yeast slurry, comprising a stirring impeller having at least one vertically surfaced paddle blade within the stirred tank, wherein the stirring impeller has rotation which defines a rotation body, the rotation body has a maximum diameter which is 60-90% of the inner diameter of the stirred tank, and the rotation body has a height which is 70% or more of a depth of the yeast slurry stored in the stirred tank.

Claim 15 (New): A method of fermenting yeast slurry, comprising:

providing a stirring impeller having at least one vertically surfaced paddle blade within a stirred tank; and

rotating the stirring impeller at a rotational speed of 1-30 rpm,

wherein the stirring impeller has rotation which defines a rotation body, the rotation body has a maximum diameter which is 60-90% of the inner diameter of the stirred tank, and the rotation body has a height which is 70% or more of a depth of the yeast slurry stored in the stirred tank.